

Spring 2026 wine list

Champagne

1. Dom Pérignon. If you ever fancy being decadently hedonistic then this is for you. Only ever created when the harvest is perfect. Aged for 7 years before being released. This Champagne is fragile, timeless and illuminated with distinctive aspects of the given year. Each vintage is consistent, yet each one is individual.

£ 310 (price subject to availability) 

2. Laurent-Perrier Vintage. "This vintage is characterised by its pale-yellow hue and fine bubbles, presenting a delicate aroma with traces of ripe pineapple, sun-dried apricots, and almonds. On the palate, it exhibits a rounded profile, showcasing a harmonious blend of freshness and depth.

£ 170 

3. Laurent-Perrier Rosé NV. Unusually made using the saignée method, with plenty of stylish strawberry fruit, full of vivacity and easy drinking charm.

£ 140 

4. Bollinger Brut Special Cuvée NV. Bollinger house style is known for its Pinot Noir dominance with the cuvee blends being crafted from Grand & Premier Cru vineyards and is the purest expression of the Bollinger House. This is a bone dry, full-bodied style with lovely biscuity notes.

£ 100

5. Laurent-Perrier Brut. A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.

£ 100 

6. Veuve Clicquot Yellow Label Brut NV. The champagne presents a fine balance between fruity aromas and more subtle toasty notes. Initial flavours of white fruits and raisins develop into notes of brioche and vanilla with bottle ageing.

£ 100 

7. Moët & Chandon Brut Impérial NV. Since 1743 Moët & Chandon has been the world's most loved champagne. With a perfect balance of Pinot Noir, Chardonnay and Pinot Meunier, Moët Imperial Brut offers a bright fruitiness, a seductive palate and an elegant maturity, revealing aromas of pear, citrus and brioche.

£ 90 

8. Champagne Moutard Grande Cuvée Brut. The hallmark of the Moutard family, this Blanc de Noirs blends top vintages for depth and finesse. Pale gold with fine bubbles, it offers brioche, almond, and butter notes, layered with bright black cherry and pink grapefruit on a long, elegant finish.

£ 75 

9. Jules Feraud Cuvée de Reserve Brut Rosé. Beautiful deep pink Champagne with a rich, intensely fruity nose which follows through on the palate with red fruits prevailing on the finish.

£ 65 

10. Champagne Jules Feraud. Small production from a co-operative crafting this stunning champagne. An extremely appealing nose of caramel and buttered toast, grilled nuts and pistachio shells fresh acidity and a long length. A nice crisp bite on the finish. Very dry, Just great for raising a glass because you can... This wine is definitely good enough to be our house Champagne and will not disappoint.

£ 65 

Or by the magnum at £ 135

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Sparkling

Fantastic English Sparkling

11. Artelium Blanc de Noirs. Artelium's Blanc de Noirs is a 50/50 blend of Pinot Noir and Meunier, hand-picked from a single vineyard and crafted by renowned winemaker Dermot Sugrue. This rich, traditional method sparkling wine spent 60 months on the lees, offering depth and complexity with gentle, persistent bubbles and aromas of warm bread and wild raspberries.

Sussex.

£ 75



12. Artelium Curators Cuvee. Elegant and classic on the nose, with lemon zest, green orchard fruits, and a hint of fresh pastry. The palate is bright and layered, with clean acidity and ripe fruit adding texture. Notes of crisp pear and subtle tropical hints lead to a long, tense finish of toasted brioche.

Sussex.

£ 65



13. Tinwood Blanc de Blancs. Blanc de Blancs 2021, crafted exclusively from 100% Chardonnay, shines with a delicate pale gold hue and silvery highlights. The palate opens with a firm, refreshing attack, bursting with green apple and white tropical fruits. Elegantly balanced, it finishes clean and lingers gracefully.

Chichester, Sussex.

£ 50



14. Folc English Sparkling Rosé. Summer in a glass with its bright strawberries, raspberries, and a touch of brioche. Fine bubbles, red apple, and blood orange glide through a fresh, elegant finish. Sophisticated, playful, and effortlessly moreish.

Sussex & Kent.

£ 45



Method Traditional

15. Arthur Metz '1904' Cremant. Exquisite lightness and weightless charm are the two obvious hallmarks of this wine. The merest touch of citrus appears on the nose. The palate has the same restraint and lemony fruit, pitched against a light froth of tiny bubbles.

Alsace, France.

£ 40

16. Jacques Bruère Cap Classique Brut NV. 96 Points International Wine Trophy: Deep yellow lime and myriad of racy bubbles in the glass. Creamy mousse and evolved complexity. Flavours of bruised apple, peach, brioche and cedar. A long, fine and elegant finish. OUTSTANDING.

South Africa.

£ 39

17. Montguéret Tête de Cuvée, Sparkling Rosé. 100% Cabernet Franc. This Method traditional sparkling has a nose which is elegant with flowers aromas, think roses, and bags of delicious red fruit. It is delicate and harmonious.

Saumur Loire France.

£ 38



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Prosecco

18. Pasqua Prosecco Treviso DOC. Wonderfully bright with lively aromas of intense vine fruits. Naturally balanced and graceful with a fresh effervescence and a velvety smoothness and harmonious finish. Our 'go to' Prosecco!

Treviso, Veneto.

£ 32.5

19. Brilla Asolo Prosecco Superiore DOCG. Asolo prosecco Superiore, crafted by Brilla, a renowned Venetian sparkling wine company, embodies the essence of elegance and sophistication. This exquisite sparkling wine epitomizes the freshness and sheer delight of prosecco, elevating it to a symbol of conviviality cherished worldwide.

Asolo Veneto.

£ 37



Prosecco Rose

20. La Fornarina' Sparkling Prosecco Rosé. A rosé with a slight cherry red colour and a fine and persistent perlage. This soft, delicate, pleasantly acidulous wine is fruity fine and elegant.

Veneto Italy.

£ 32.5



Our White Wine selection

France

21. Moillard-Grivot Signature Bourgogne Chardonnay. Freshly harvested green apples, tender honeysuckle, and lively lemon fragrances lead the palate through crisp apple and sweet lemon drop notes, intertwined with grapefruit zest and earthy hues, striking a seamless balance between subtle oak and revitalising acidity.

Mâconnais Burgundy.

£ 55

22. Sancerre Blanc, Raffaitin-Planchon. In a small hamlet named Amigny, Jean-Claude and his son Antoine farm 25 acres. Their land is partly made of "terres blanches" vineyards located closer to the village of Bué and partly of "Caillotes" parcels closer to Verdigny. Antoine a real talent, produces cuvees from his best parcels delivering floral wines with structure and fuller body with a zesty mineral component.

Loire Valley.

£ 48

23. Chablis, Reserve de Montaignu Moreau. Since 1814, J. Moreau & Fils has been challenging the terroir of Chablis to bring out an exceptional expression. This wine will perfectly emphasize any type of sea food.

Burgundy.

£ 42

24. Domaine Les Ors Limoux Chardonnay. An opulent white wine offers intense tropical fruit flavours underscored by subtle vanilla nuances. Delicate hints of peach, nectarine, and blossoms mingle with elegant oak tones, leading to a long, rounded finish.

Limoux.

£ 37

25. Levre Piquante Picpoul de Pinet. Unashamedly fresh and citrusy. The palate is lively, zesty and impossible to dislike.

Languedoc.

£ 28.8

26. Waddesdon Viognier. A highly intense nose reveals delicate aromas of white blossom such as acacia and hawthorn, perfectly mingled with refinement of citrus zest.

Pays D'Oc France.


£ 30.5



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27. La Mécanique du Vin Vermentino. Bright lemon in colour. The nose displays floral notes with fresh peach, citrus and green apple. The palate is dry and refreshing. The wine is creamy, with ample acidity on the lingering finish.
Languedoc. £ 28.8 


New Zealand

28. Turnbull & Thomas Sauvignon Blanc. Marlborough Sauvignon as we love it, crisp and fresh with beautiful balance and fruit characters to linger on the palate. Love it.
£ 34.6 

Spain

29. Albanta Albariño. Gold Medal IWC & Trophy Spanish White Wine of the Year! This Albariño is left on its lees to add creamy nuance to the pure orchard fruit, citrus and mineral flavours. It has a real saline tang and brisk acidity on a long, weighty palate.
O' Rosal, Rias Baixas, Galicia. £ 36.1 

South Africa

30. The Tin Mine White. Complex aromatics of apricot, white pear and citrus with floral undertones and hints of oak spice. A masterful blend of Chenin Blanc, Chardonnay, Roussanne, Sémillon & Viognier.
Stellenbosch. £ 34.7 

31. Kleindal Chenin Blanc. Award winning with subtle notes of fruit salad and white stone fruit with a textured, well-rounded palate, balancing acidity and papaya and mango on the finish.
Breede River Valley £ 26.4

Italy

32. Gavi di Gavi DOCG "Lugarara" La Giustiniana. This wine has beguiling aromas of peach, nectarine, green apple and lime zest with hints of almond. A refreshing acidity on the palate carries the well-defined flavours onto the fresh finish.
Piedmont. £ 39.4

33. San Giorgio Pinot Grigio DOC. Award winning Pinot Grigio which actually delivers and is crafted for us by the now famous Pasqua family. Clean, crisp with loads of flavour all the way from Venetie.
Veneto. £ 27.4

34. Colori d'Italia Malvasia di Puglia IGT. The fragrance is subtle and delicate, with hints of exotic fruits. Its flavour is dry, tangy and well-balanced, with good acidity and length.
Puglia. £ 27.4

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Our Red Wine selection

France

35. Moillard-Grivot Signature Bourgogne Pinot Noir. A luxurious bouquet of rich currant, oak wood, and spice tones, harmoniously blending with pleasant tannins and nuanced garden berries for an exquisite experience and lasting impression.

Côtes De Beaune, Burgundy. £ 55

36. Château Lestage Simon. The nose of this red wine from Bordeaux charms with nuances of mulberry, blackberry, blueberry and blackcurrant. Starts out wonderfully dry, grippy and aromatic, this punchy red wine features an immensely fleshy texture and captivates.

Haut Medoc Bordeaux. £ 48

37. La Compagnie Beaujolaise Gamay Noir. Red berry aromas mingled with spice while the palate delivers supple and structured taste with well-balanced silky tannins.

Beaujolais. £ 31.1

38. Darriaud Cotes du Rhone Villages. Spicy, smoky and smooth - this is perfect for those who like mellow but juicy reds. Small production from selected parcels with small proportion aged in oak adding complexity and depth.

Rhone Valley. £ 32.7



39. La Mécanique du Vin Old Vine Carignan. Bright ruby colour. On the nose, an abundance of red fruit: dried cranberry and raspberry with vanilla and baking spices. Fresh and vibrant on the palate, this wine has smooth and ripe tannins. This superbly textured Carignan finishes with a fruity length.

Languedoc. £ 27.7



Spain

40. Eguren Ugarte Cuarenta Rioja. A unique Rioja with a modern twist, offering a fresh and vibrant drinking experience. With its fruit-forward profile and delicate spice, this wine is both complex and approachable, perfect for those who appreciate a silky and flavourful red wine.

Cuadrilla de Laguardia-Rioja Alavesa. £ 38



41. Tiempo & Tierra Crianza. Deep ruby red wine with a bouquet and flavours of figs, red and black berry fruit (cassis, plums and cherries) with subtle hints of coconut, cinnamon, cocoa and vanilla from barrel ageing. The mouthfeel is rich and elegant with velvety smooth with sweet tannins and a long, lingering finish.

Navarra.

£ 29.7



Argentina

42. Trueno Malbec. Ruby red with notes of raisins, chocolate, coffee, tobacco and caramel. Smooth and well balanced, purity of red and black berry fruits and a lingering finish.

Uco Valley, Mendoza. £ 33.2

New Zealand


43. Tupari Pinot Noir. An elegant Marlborough Pinot Noir exhibiting earthiness and dark berry notes. This classic varietal expression is complemented by the Tūpari style of elegance and multiple layers of flavours.

£ 44



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South Africa


- 44. The Tin Mine Red.** Complex nose of blackberry, cranberry and dark cherries with savoury herbs and peppery spice. The palate impresses with ample dark fruit and subtle tannins that are underpinned with elegant oak use that adds to the structure of the wine.
Stellenbosch. £ 34.7 

Australia

- 45. Heilan Coo Shiraz Mataro.** Inspired by the Scottish farmers who settled on Australia's flat south-eastern plains bringing their distinctive shaggy-haired cattle along with them. So expressive, bright, contemporary Aussie red. The nose of soft, open, chocolatey fruit has a clove note with a palate of ripe fruit: fresh bramble, cherry-red fruit that leads to a gentle spicy finish.
Victoria. £ 31.1

- 46. Tempus Two Merlot.** A rich and soft smooth wine with dark berries with plum fruit characters, packed with ripe raspberry notes, fine grained tannins and subtle hints of oak.
South East Australia. £ 26

Italy

- 47. Doppio Passo Primitivo.** A real crafted red, 10% of the grapes are left on the vines after initial picking to concentrate flavour before being harvested vinified and then blended. Stunning wine with medium depth of colour with juicy red plums and red cherries. This is rounded, warm and silky with soft tannins.
Puglia. £ 30 


Rosé

- 48. Mirabeau "Pure" Provence Rose.** Mirabeau's flagship wine, inspired by lazy days on the Côte d'Azur. Strawberry notes followed by raspberries and white cherries. Then a merest whisper of that most elegant of fruits, rhubarb.
France, Grenache/ Syrah/ Vermentino. £ 42

- 49. Domaine de la Rouviere Provence Rose.** In the mountains close to Saint-Tropez, this estate has produced a bright, ripe and fruity wine. Its acidity and perfumed red fruits are open and immediately attractive, with a light texture and raspberry aftertaste.
France, Cinsault/ Syrah/ Rolle £ 35

- 50. Exhib Rosé.** Pale salmon pink colour. Intense, fresh, beautiful notes of pink grapefruit, fresh peach and citrus which is elegant crisp and dry.
France, Carignan/ Cinsault/ Grenache/ Merlot/ Viognier £ 31

- 51. San Giorgio Pinot Grigio Blush.** Wonderfully light and delicate with crisp flavours of ripe summer berry fruit and well-balanced acidity which lifts it all to perfect harmony.
Italy, Pinot Grigio £ 28.7

- 52. 770 Miles Zinfandel Blush, California,** Pale salmon pink in colour with a restrained aroma leading to a palate full of lychee, baked strawberry and roses... This is perfect on its own or with cold meats, chicken and desserts. A little more sweet than medium, will make a great accompaniment to our cold meat buffets.
USA. Zinfandel £ 27 

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Our house wine selection.

These are also available aboard each vessel in smaller quantities.

53. Louis Eschenauer Sauvignon, VdP D'Oc, France, A clear very pale yellow with subtle green tints, A very expressive nose, with notes of orchard flowers, pineapple and even exotic fruits. A full, well-balanced un-oaked wine, with notes of lemon and grapefruit, this is easy drinking and the perfect partner for & white meats.

Pays D'Oc

£ 26

54. Louis Eschenauer Cabernet Sauvignon Vdp D'Oc, France, Bags of fruit, red berries, blackcurrants with green peppers and notes of spice. Good tannic structure with liquorice notes with good length on the palate.

Pays D'Oc.

£ 26

55. Vino Rosato D'Italia. A rose wine with an elegant bouquet and intense notes of acacia flowers. Dry, soft and well balanced on the palate, it has a round and full-bodied structure. Great for the early afternoon into the early evening.

Italy.

£ 26

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Single Serve

In addition, these wines are standard aboard each vessel, available on board, from the bar.

White

Neptune Point Sauvignon Blanc. A crisp fresh white with intense aromas of citrus and mineral notes. An excellent natural acidity creates balance, fine structure and a clean finish.

12% abv. Marlborough, New Zealand. 187ml £ 8

One 4 One Pinot Grigio. A classic PG showing notes of lemon and pineapple. Crisp, refreshing, with harmonic balance of fruit and acidity.

12% abv. Italy. 187ml £ 7

Red

Old Station Malbec. A well balanced, rich wine with lush fruit flavours of boysenberry and blackberry, along with vibrant acidity. Stays pure and focused, with suave toast, mineral and spice notes on the fruit-filled finish.

13% abv. Mendoza, Argentina. 187ml £ 8

One 4 One Merlot. Appealing aromas of baked summer pudding and plump red fruits, this is full of soft, juicy red berry and cherry flavours.

13% abv. France. 187ml £ 7

Rosé

One 4 One Zinfandel Blush. This is a distinctly sweet style of rosé with notes of strawberries, watermelon and strawberries.

9.5% abv. California, USA. 187ml £ 7

Sparkling

One 4 One Prosecco. Delicate and complex bouquet with fruity notes that remind you of peach, green apple with second notes of acacia and lilac. Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent after taste.

10.5% abv. Venito, Italy. 200 ml £ 9



One 4 One Italian Sparkling Rose. This eminently drinkable rosé wine shows bags of gorgeous red fruits with lovely zesty notes that show why we love Italian sparklers.

10.5% abv. Venito, Italy. 200 ml £ 9



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Package & Reception

Drinks Packages - per person

Drinks package 1

£ 21.5

Welcome to a glass of Bucks fizz on arrival. With the meal ½ bottle House wine & ½ a bottle of table water.

Drinks package 2

£ 22.5

A dressed glass of Pimm's on arrival, followed by ½ a bottle of either La Mécanique du Vin Vermentino or La Mécanique du Vin Old Vine Carignan & ½ a bottle of table water.

Drinks package 3

£ 28

Welcome to a glass of Bucks fizz on arrival. With the meal ½ bottle House wine & ½ a bottle of table water. A glass of Brilla Asolo Prosecco Superiore DOCG will be poured for a toast after the meal.

Drinks package 4

£ 30

To begin your event, a welcome glass of the exquisite Brilla Asolo Prosecco Superiore DOCG, followed by, to accompany the meal, ½ a bottle of either: Turnbull & Thomas Sauvignon Blanc or Eguren Ugarte Cuarenta Rioja, & ½ a bottle of table water.

Drinks package 5

£ 38

A dressed glass of Pimm's on arrival, followed by ½ a bottle of either Albanta Albariño or Doppio Passo Primitivo. Followed by a glass of Jules Feraud Champagne for a toast.

Drinks package 6

£ 47

A delightful glass of Bucks Fizz (made with Champagne) followed by ½ a bottle of either Gavi di Gavi DOCG "Lugarara" La Giustiniana or Domaine de la Rouviere Provence Rosé with the meal. A glass of Moët & Chandon, will be served after the meal.

Drinks Package 7

£ 39

Unlimited, bottled beers, ciders, mini still wines and soft drinks.

Reception drinks

Dressed Pimm's glass	£ 6.5
Bucks Fizz made with sparkling wine	£ 6.5
Bucks Fizz made with Champagne	£ 9.0
Rum Punch	£ 7.2
Kir Royale with sparkling wine	£ 6.5
Bottled Beer from	£ 6.5
0.0% Peroni	£ 5.0
Mulled Wine	£ 5.5
Orange Juice 1ltr	£ 4.5
Non alcoholic fruit punch, glass	£ 4.5
Mineral water 750ml	£ 4.5